PROJECT NUMBER: 1757
PROJECT TITLE: Analytical Flavor Specifications
PROJECT LEADER: M. L. Zimmermann
PERIOD COVERED: January, 1989

ANALYTICAL FLAVOR SPECIFICATIONS

A. **Objective**: To develop analytical and sensory specifications for incoming flavors and materials for use at the Flavor Center and other QA facilities. To provide analytical certification on export flavors manufactured at the Flavor Center for FRG compliance.

B. **Results**:

Seven individual PMI samples with unique Direct Material Codes have been released with final certificates of compliance to FRG requirements. Under current guidelines, an additional eight production samples for these same DM codes were also released. A total of six unique PMI samples are currently 'on-hold' and awaiting certification. The source for the contaminant found in three of these materials has been isolated to multiple items. The vendors involved have been contacted and one has confirmed our findings. Communications with their technical representatives are continuing to address this problem.

The halt in export flavor production during the December shutdown allowed a short return to the flavor specifications program. Two-thirds of the materials for the second vendor were examined for final specification purposes. Numerous discrepancies were found in both the nature and the purity of the materials. These problems will be brought to the attention of the vendor.

Assistance has been provided to develop an HPLC procedure for optical brighteners.

C. **Plans**: Continue the certification of the PMI samples and finish the specifications for the second vendor.

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